

# National Cannery Association

WASHINGTON, D. C.

Information  
Letter



For N. C. A.  
Members

Membership Letter No. 84.

October 4, 1924.

"Corn For Hogs Only".  
Canned Foods Week Booming.  
Freight Rates on Fresh Tomatoes.  
Navy in Market for Canned Corned Beef.  
Pack of Peas in 1924.  
Canned Salmon Exonerated.  
Canned Tomatoes in England.  
Tentative Oregon Regulations for Processing Vegetables.  
Specific Gravity Flasks for Tomato Pulp.

## "Corn For Hogs Only".

The shortage of sweet corn has led some distributors to consider substituting field corn for this delicacy, but this does not appeal to those in the industry who are striving to maintain quality in the industry's output.

A Middle West canner who received a telegraphic enquiry for ten thousand cases of field corn, stated his position plainly in a reply reading:

"We profess to have a reputation on canned corn. Will not pack field corn at any price and will endeavor to prosecute any one who does so unless labeled specifying same to be corn for hogs only."

## Canned Foods Week Booming.

From every city in which Canned Foods Week Committees are at work comes word that the campaign is going ahead better than in any previous year. Over 300 markets are now organized and others are falling into line every day. The organization is not only larger but more effective. One local chairman writes:

"We have a perfect working organization down here and we are ready for the decorations, as all committees have been appointed, the windows have been secured, and we are going to give you a 100 per cent Canned Foods Week in our district".

Radio addresses have already been scheduled for stations, and more will be arranged in the coming weeks. Canned food luncheons are being arranged in many places by the local committees, who have interested the Rotary, Kiwanis and other organizations in the event.

Many words of commendation have been received on the advertisement to appear in the Saturday Evening Post. One large company writes:

"This is a mighty good piece of copy, and I am particularly impressed with the fact that it is appealing to the consumers through their appetite

M

to  
ri  
to

oc  
N.  
g'  
B.  
Su  
u.

19  
re  
ca  
TH

or  
in  
ti  
hi  
ot

to support the Canned Foods Week, and it seems to me it will do more to make the whole thing a success than all the propaganda which might be put out with the grocers."

#### Freight Rates on Fresh Tomatoes.

The Interstate Commerce Commission in a case involving the rate on fresh tomatoes shipped in carload lots from St. Louis to Pueblo, Colorado, via the Missouri Pacific Railroad, has found existing rates unreasonable and has ordered the establishment by November 25 of a rate not to exceed 88 cents per 100 pounds.

#### Navy in Market for Canned Corned Beef.

Under Schedule 2733, the Navy Department is asking for bids on canned corned beef, 49,000 pounds for delivery at the Navy Supply Depot, South Brooklyn, N. Y.; 242,000 pounds for delivery at the Naval Supply Station, Hampton Roads, Virginia, and 212,000 pounds for delivery at the Navy Yard, Mare Island, California. Bids are to be opened October 21. Cannerymen interested should apply to the Bureau of Supplies and Accounts, U. S. Navy Department, Washington, D. C., for copies of Schedule 2733.

#### Pack of Peas in 1924.

Statistics collected by the National Cannerymen Association show that the 1924 pack of peas was 19,315,000 cases. The pack during the preceding five years as reported to the Association was as follows: 1919, 8,685,000 cases; 1920, 12,317,000 cases; 1921, 8,207,000 cases; 1922, 13,042,000 cases; 1923, 13,948,000 cases. The pack in 1924, by states, is given below:

State	Cases
Wisconsin.....	10,390,000
New York.....	2,931,000
Michigan.....	710,000
Indiana.....	483,000
Maryland.....	873,000
Ohio.....	430,000
Delaware and New Jersey.....	331,000
Utah.....	830,000
California.....	282,000
Illinois.....	697,000
Minnesota.....	470,000
All other States.....	888,000
Total.....	19,315,000

#### Canned Salmon Exonerated.

A newspaper in the Middle West has lately published a report of the death of a school teacher under the sensational heading "Poisoned Salmon Causes Death". In accordance with its regular custom the Association immediately made an investigation of this report. We found that the salmon suspected was served at a church picnic, that it was apparently in good condition and no evidence was secured that any other person who had eaten the salmon had been made ill. The report of the attend-

Me

in  
bl

pl  
me  
fo

po  
in

gr  
ev  
fu  
ha  
qu  
ar

by  
pr  
ti  
be  
th  
re  
Re

a  
f  
o  
e

t  
o  
i  
b

ing physician also indicated that the woman was suffering from serious organic trouble.

The matter was taken up with the editor of the newspaper and we are pleased to report that we have received a clipping from the paper, based on a statement of the father of the deceased woman, stating that her death was the result of food poisoning from eating ice cream and not from canned salmon.

This case again emphasizes the importance of investigating newspaper reports and setting before the editors actual facts brought out by the results of these investigations.

#### Canned Tomatoes in England.

The American consul in Swansea, Wales, reports that as tomatoes can not be grown in the British Isles except in hothouses, fresh tomatoes are high in price even during the summer and there is an increasing market for canned tomatoes. Italy furnishes practically all the canned tomatoes now imported, and the Italian product has a good reputation. In the consul's opinion there appears to be room for a good quality of American tomatoes, especially as various other American canned vegetables are in good demand.

#### Tentative Oregon Regulations for Processing Vegetables.

This Association has just received copy of the recent regulations issued by the Oregon State Board of Health and the Dairy and Food Commission governing the processing of canned vegetables. In addition to recommending the following tentative minimum cooks for certain vegetables, they also provide that vegetables shall be sound, properly cleaned, and that retorts shall be properly equipped with vents, thermometers and pressure gauges; and that records shall be kept of thermometer readings and submitted to the Dairy and Food Commissioner as a matter of record. Regulations also require that each day's pack shall be coded.

String beans.....	20	minutes	at	240	degrees
Beets.....	30	"	"	240	"
Lima beans.....	40	"	"	240	"
Asparagus.....	30	"	"	236	"
Okra.....	20	"	"	240	"
Onions.....	15	"	"	240	"
Carrots.....	35	"	"	240	"
Vegetable salad.....	20	"	"	240	"

#### Specific Gravity Flasks for Tomato Pulp.

In Bulletin 21-L, "Tomato Products", a method is described for the examination of specific gravity in tomato pulp by means of a flask. The specifications for this flask state that it should be made of pyrex glass. This is recommended because pyrex glass withstands great and sudden changes of temperature and may be used even for boiling pulp without danger of breakage.

It has come to the Research Laboratory's attention that manufacturers of these flasks in filling orders for them have, in some instances, supplied flasks of ordinary glass, which are likely to break as soon as they are filled with pulp. It is, therefore, suggested that whenever an order for these flasks is placed, it should be specified that they are to be made of pyrex glass.

x x x x x x x x x